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ISSUANCES

of the

Meat and Poultry Inspection Program

March 1978



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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

March 1978

CHANGE: 78-3

MAINTENANCE INSTRUCTIONS

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225 and 226	225 and 226	78-3
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Pen-and-Ink Changes

Page 209, MP Form 11, under "Use," change the word "changeable" to "chargeable."

Page 265, section 23.5(c), line 15, change "MP" to "AD."

Bulletins Canceled

Changes on pages 278 cancel MPI Bulletins 77-97 and 77-107.

March 14, 1978

The inspector shall draw samples, except that in a public warehouse samples may be drawn by a warehouse employee under inspector's supervision.

(b) Samples From Each Plant

When more than one plant number is in a lot of poultry presented for export certification, the inspector must examine samples from each plant.

(c) Product Examination

The inspector shall examine product in the center of each sample package. Some wrappings shall be punctured or removed to make adequate inspection. It may be necessary to drill into the center of bulk-packed frozen giblets and smell the drilled product to detect any off-condition.

(1) Unsound product. An export certificate shall not be issued for a lot of product where unsoundness was found in any representative sample.

(2) Canned product. Export certificates covering canned products (tin, glass) may be issued after product examination. The inspector shall examine a representative sample from each lot to be exported. The size shall not be less than 3 percent of the number of cases in the lot. Shipping cases shall be opened and cans shall be examined externally for condition and labeling.

Defective containers. Export certificates shall not be issued for lots of canned product with severely dented or rusted cans, swellers, leakers, improperly labeled containers, etc.

If damaged or otherwise unsatisfactory cans are found when lots are examined for export at a warehouse or dockside, the inspector or grader shall immediately contact the area supervisor, through the inspector in charge, for instructions on returning the lot to plant of origin, on reinspection and disposition. Under no

circumstances shall such product be reinspected in a warehouse or dockside for salvage and replacement of damaged cans.

(d) Labeling

The inspector shall assure that product conforms to container's markings and labels. All labeling must be completed before stamping shipping containers with export stamp.

When labeling does not agree with the product in the package, the inspector shall not issue the export certificate.

(e) Underweight; MP Form 215

Although test weights are made only when requested, it is possible that the inspector is aware that the product is materially short weight. In this case, he shall not issue the export certificate until the product is correctly marked.

When the inspector finds obviously short-weight or incorrectly labeled product, he shall prepare MP Form 215. Original and one copy shall be sent to the area office.

22.11 EXPORT MARK

Each shipping container of product accepted for export shall be stamped legibly with the export mark bearing the number of the export certificate issued for the lot.

The inspector shall supervise the stamping of shipping containers with the export mark.

22.12 EXPORT CERTIFICATION

(a) Responsibility

FO is responsible for issuance of all export certificates covering poultry products.

Exception! When it is more convenient and economical, FO may request the Grading Branch, FSQS Poultry Division, to issue export certificates on *

product outside official plants.

(b) Authority

* Export certificates issued in official plants will be handled under Part 381 of the poultry inspection regulations issued pursuant to the Poultry Products Inspection Act.

* Export certifications in addition to that covered in Part 381, such as exempted product, will be handled under Part 362 of the regulations issued under the Agricultural Marketing Act of 1946, as amended.

* When an export certificate is requested by any person intending to export product, the inspector is authorized to issue an official export certificate, if the provisions of sections 381.105 through 381.111 of the regulations are met.

All employees authorized to issue certificates shall be fully informed of their proper issuance and use.

The inspector shall accurately note lot numbers, description, number of packages, and all other information on the certificate.

(c) MP Form 506

This form will be used for all exports. Certificates will be issued by MPI for inplant work (see Part 20).

(d) Veterinarian's signature

When veterinarian's signature is required, completed certificates shall be sent to the plant's veterinary inspector in charge.

22.13 REIMBURSABLE SERVICE

Work performed on issuance of certificates under Part 381 is part of the normal work assignment and additional charge or cross-billing shall not be made.

(a) Overtime, Holiday

Work performed during overtime or holiday hours shall be reported on MP Form 11 and will be billed to the plant.

(b) Exempted Product Certification

Certificates issued within the official establishment on exempted product will be under Part 362, will be reported on MP Form 11, and billed as all other voluntary inspection work.

(c) Terms

(1) Official establishment. It consists of buildings and premises shown on blueprints in MPI's files.

(2) Outside official establishment. This term is defined as any place outside an official plant. Approved off-premise freezing facilities are considered outside official establishments.

Inspectors shall keep time records spent on issuing out-of-plant certificates under Part 362 and shall report such work on a separate MP Form 11 marked "Export Certificate Work" which will be sent to the regional office monthly.

(d) Recertification.

A new export certificate may be issued only under the following conditions:

1. Necessary information was not placed on the original certificate.
2. Incorrect information was placed on the original certificate.
3. Name of consignee or exporter has changed, or a certificate has been lost.

of production in that order such as 26-2-73. The label would read: "Hergestellt am _____" (manufactured on). The packages also carry the German statement "Auch bei Kuehlung nur begrenzt haltbar." This means that shelf life is limited even when refrigerated.

(c) Processed Meat Product

Issue MP Form 410-11. German law defines processed meat as having been treated by one of the following methods:

1. Heating to a minimum internal meat temperature of 149° F. (65° C.).
2. Pickling or curing so that meat contains at least 4 percent salt.
3. Rendering of fats.

* Cooked beef, including cooked frozen
* beef in vacuum-type plastic containers,
* may be exported from approved plants,
* if heated to a minimum internal tem-
* perature of 149° F.

(1) **Net weight.** Labels of consumer packages must show weight of meat or meat filling (including sausage) at time of packaging or canning. If product contains ingredients other than meat, total net weight is also required on the label.

Liquid or concentrated meat soups may have volume stated on label in lieu of total net weight. If meat contains bone or loses weight from further processing after packaging or canning, a statement to this effect is required on the label.

(2) **Production date.** Consumer package products, capable of storage without refrigeration for at least one year, must carry production year such as "1973." It may be stamped or embossed on the can or package. Coding is not allowed.

Frozen products in consumer packages, dry sausages, and cured cooked meats--ham, frankfurters--must carry month and year of production such as "2-77." The label should read "hergestellt am _____" (manufac-

tured on). Coding is not allowed.

(3) **Lard (R).** Lard must be prepared without refining. It shall not be older than 8 weeks from time of production to export. Lard may be exported only in the following containers:

a. Wooden boxes holding 25 kilograms (approximately 55 pounds) with one partition forming two 12.5 kilogram parcels. Wooden boxes must be lined with impermeable paper to completely cover the product.

b. Carton holding 10 kilograms (approximately 22 pounds). Carton must be made of impermeable material or be lined with paper as above.

c. Metal drums approximately 180 kilograms capacity (approximately 397 pounds) whose inside walls are of acceptable, noncorrosive material.

(i) **Additives, antioxidants.** The following may be added to lard in unspecified amounts and without declaration: sodium citrate, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate, tocopherols with acetic acid and with fat-forming fatty acids--stearic, oleic, linoleic, linolenic, palmitic and myristic.

(ii) **Sampling.** Laboratory samples should be submitted for presence of BHT, BHA, and gallates, which are prohibited additives, and for peroxide values not exceeding four. To get a representative shipment picture, sufficient samples should be taken from the final package (drum, box, etc.). For example, if lard is from a single lot or holding tank, sample eight or nine drums, and take one sample from the first lard drawn. Equal parts of four of these single samples (not more than four) can be combined into a composite sample.

(iii) **Antioxidant restriction waived.** Restriction on antioxidants in lard may be waived, for special purchases intended for Berlin storage purposes when specifically requested by

foreign importer. Certificates for shipments containing BHA, BHT, and/or gallates should be modified by a statement indicating presence and amounts of antioxidants.

(4) Shipments to military. Certification. May be made at producing plants by MPI veterinarians for direct shipments to Germany or at various collection points by military veterinary medical officers.

a. Fresh or other than shelf stable canned products, issue:

1. MP Form 412-3, Export Certificate.

2. MP Form 62, "Health Certificate for the Importation of Beef and Pork and of Products Manufactured from such Meat". When the MP 62 is signed by an MPI veterinary medical officer, the terms "Veterinary Officer" and "Veterinaroff" adjoining the signature line should be deleted. Distribution is the same as for MP 412-3. All four copies should be signed individually.

3. Export stamps - do not issue for military shipments.

b. Containerized shipments - shelf-stable canned meat products.

1. Prepare a "3x5" card (typed or printed) bearing the following statement:

"ALLES FLEISCH UND FLEISCHERZEUGNISSE VON RIND, KALB, SCHWEIN, SCHAF ODER ZIEGE, DIE IN DOSEN ODER LUFTDIGHT VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM CONTAINER ENHALTEN SIND, SIND IN DIESEN DOSEN ODER BEHAELTNISSEN DURCH ERHITZEN AUF MINDESTENS 100 GRAD C HALTBAR GEMACHT WORDEN."

OFFICIAL SIGNATURE

The English translation is as follows:

"All meat and meat products of beef, veal, pork, mutton, or goat in cans or hermetically sealed packages that are in this container, have been preserved in these cans or packages by heat of at least 100° C."

2. Place date in upper left corner and container number in upper right corner of card. Attach card to rear door of container.

3. Issue MP 412-3 with same German statement as required in 1 above placed on reverse side. Make normal distribution except that the exporter should be informed that the original is to be placed with other documents, such as the manifest, inside the container.

4. Export stamps should not be issued.

(d) Nonfood Product

(1) Pancreatic glands. Undenatured beef pancreatic glands shall be accompanied by MP Form 415-3. Each carton must bear an export stamp and be marked "Beef Pancreatic Glands for Pharmaceutical Use Only."

(2) Inedible product. Undenatured lungs and lung lobes, other than those condemned on post-mortem inspection, may be exported from any official establishment to West Germany if properly identified, certified, and consigned to a West German pet food plant. Other inedible product may be exported to West Germany under the same conditions if denatured (MR 325.13).

(3) Edible product intended for animal food. It does not need to meet other German requirements if consigned to a West German pet food plant; however, it must meet U.S. regulations for edible product. Cartons must be marked with inspection legend and "For Animal Food - For Export to West Germany."

Issue MP Form 415-3 for inedible meat/byproducts and MP Form 412-3 for edible meat/byproducts, with the following additional certification typed on USDA-FSQS letterhead and attached to the export certificate:

a. Animals from which the product is derived were slaughtered at official establishment No. _____, where they were subject to ante- and post-mortem inspection and were found free of contagious diseases.

b. Animals referred to in a. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within

PART 25

TRANSPORTATION

TRANSPORTATION

Subpart 25-A

(Regs: M-325; P-Subpart S)

25.1 CERTIFICATION (MEAT)

Certification is not necessary for interstate shipment of marked "U.S. Inspected and Passed" product from a federally inspected plant in plant's vehicles or by individuals in their own vehicles.

25.2 NONFEDERALLY INSPECTED PRODUCT

Nonfederally inspected wholesome meat or poultry products, shipped from one point in a State to another point in the same State, may pass through another State without violating the FMIA or PPIA.

25.3 RECORD REVIEW

Compliance officers shall review records of interstate carriers to determine regulation compliance (M-325). Records of railroads, airlines, truck lines, railway express agencies, and post offices shall be included.

Inspectors shall review plant's shipping papers to determine whether they meet all requirements. Annual reviews shall be made. Findings shall be reported to CS.

25.4 UNMARKED, RESTRICTED PRODUCT**(a) Sealing**

USDA seals shall be used to maintain identity of unmarked or restricted products. Breaking official seals without authority is prohibited.

(1) **Vehicles.** Before sealing, inspectors shall check for proper loading by examining bills of lading, loading schedules, and other available information, and determine that the first scheduled stop is at an official plant.

(2) **Containers.** Containers with restricted product shall be handled as required by 325.7 (MR).

(3) **Notification.** A completed MP Form 408, Request and Notice of Shipment of Sealed Meats/Poultry, shall accompany sealed shipments. Information listed on this form must fully describe the product it accompanies and identify the reason for sealing. The form should also include information that may assist the inspector receiving the product, i.e., pumping percentage pickups, partial or completed processes or treatments the product received, ingredient statements, lot numbers, etc. Whenever retain tags are required to go along with sealed product, inspectors shall record the tag numbers on the form. A copy of MP Form 408 shall be securely attached inside sealed vehicles. On railway tank cars the copy shall be placed in a watertight protective envelope or bag and securely affixed to the tank with the official seal. Where possible, the envelope or bag containing the form should be

- * affixed under a tank's vent bonnet for
- * protection. On tank trucks the form
- * may be protected and secured similar
- * to that for a tank car, or it may be
- * placed in an envelope addressed to the
- * destination inspector, sealed and sent
- * along with the shipping papers carried
- * by the driver of the sealed tank truck.
- * When an official seal is affixed to
- * secure product, an MP Form 408-3,
- * Warning Tag, shall accompany the seal.

(b) Seal Breaking

(1) **Safety.** To avoid injury, inspectors must break seals carefully. Plant employees may break Government seals under inspector's direct supervision only.

(2) **Diversion.** The origin establishment shall arrange for breaking seals when sealed vehicles are diverted en route.

25.5 NONARRIVAL OF SEALED PRODUCT

When a sealed shipment does not arrive in a reasonable time, the circuit supervisor shall notify the regional office by letter, giving information on kind of product, vehicle identification, origin establishment, and statement from the destination establishment concerning its knowledge of the transaction.

25.6 RETURN OF ALLEGED UNSOUND PRODUCT

Return of alleged unsound or misbranded federally inspected product between official plants shall be accomplished as follows:

a. The receiving inspector in charge shall relate all details of the shipment to his area supervisor. Whenever another area is involved, agreement between area supervisors must be reached for the return of each shipment. The receiving area supervisor will instruct his inspector if the shipment may be returned.

b. An inspector in charge instructed

to return a shipment shall complete MP Form 409-1, "Permit to Return Alleged Unsound Product," in triplicate and give original to driver, mail duplicate to inspector in charge of plant where product is being returned, and retain triplicate for his file. Comments concerning product condition or reason for return shall also be included on this form.

c. According to the usual circumstances involving each shipment, the inspector in charge should utilize the best means of official security (seal vehicle, or cross tape and stamp units).

d. Area or circuit supervisor should make arrangements to have a supervisory inspector present to reinspect returned products.

Return of alleged unsound or misbranded federally inspected product from a nonofficial plant or location to an official plant shall be accomplished as required by regulations (325.10).

25.7 ANIMAL FOOD

(a) Canned Product

MPI is responsible for assuring whether canned animal product is denatured or labeled as required (MR-325.11). FDA is responsible for interstate shipment of such product and its freedom from adulteration.

(b) Lungs

Livestock lungs, prepared at official plants and complying with 310.16 and 325.8 (MR), need not be sealed nor accompanied by MP Form 508 to qualify for certified animal food program.

26.3 FOOD INSPECTION SERVICE

This service provides for supervision of the preparation of certain food items containing meat, meat byproducts, or meat food products as ingredients which are not subject to FMIA. Application for this service should be accompanied by a brief description of proposed food article to be prepared and a complete description of the preparation method with the formula and ingredients listed by percentage.

Regular export stamps and certificates may be issued at applicant's request.

(a) Facilities

A facility review will be made by circuit supervisor who will apply the Federal facility requirements. Blueprints are not required.

(b) Labels

Label requirements are as those for Identification Service.

(c) Ingredients

Only federally inspected meat, meat byproducts, and meat food products will be used as ingredients of food article. Other ingredients must meet the same standards of wholesomeness as those used in federally inspected plants.

Necessary sampling and laboratory time are reimbursable and must be shown on MP Form 11.

26.4 INEDIBLE CERTIFICATE FOR EXPORT

MPI may certify inedible materials for export at VS request. MP Form 11 must be completed to bill the plant for VS.

PART 27

IMPORT

SPECIAL REQUIREMENTS

Subpart 27-A

(Regs: M-316, 327; P-Subpart T)

27.1 ELIGIBILITY

(a) Countries

To enter the United States, products other than those restricted by MPI regulations or determined by the Administrator to be exempt from regulations, must originate from approved countries (327.2, 381.196).

(b) Plants

- Only products from foreign plants
- * listed in the Meat and Poultry Inspection Directory are acceptable.
- * Information on eligibility changes after Directory's publication may be
- * obtained from FPS.
- * Product from foreign plants
- * received after eligibility with-
- * drawal needs to be certified that
- * it was produced before delisting
- * date.

(c) VS Restrictions

(1) **Inspector's responsibility.** VS has certain restrictions on importation of products from specified countries. The inspector must be familiar with such restrictions (see 9 CFR Part 94; ANH Div. Memos 593.6, 593.7, 593.9, 593.15, etc.) and must not consider for import inspection any shipment unless all VS requirements are met. For questionable shipments the nearest VS office should be contacted.

(2) **Certification.** Ruminant and swine products from foot-and-mouth disease, hog cholera, or african swine fever designated countries must also be covered by required certifications.

(3) **Specified port and/or plant.** VS requires that certain products from restricted countries may only enter the United States through specified ports and may be handled only at specified plants.

(4) **Beef from South America.** Individual tubs of boneless beef cooked in the tubs may contain not more than 50 percent small pieces and chunks which are less than 1 1/2 inch cube size. This does not apply to canned product or product stuffed after cooking.

(d) Product from Netherlands

Canned product (21-pound hams) will be color-coded (stripes on can) for tare weight identification. Import inspectors will establish an average tare weight by weighing 10 cans from a lot with only one color code. Lots with more than one color code must not be accepted for inspection.

(e) Poultry from France

Poultry products which may be imported from France include only those manufactured from ducks or geese. Such products may be in combination with red meat or byproducts, such as pate made with duck or goose liver. Products containing chicken or turkey meat or their byproducts, or product manufactured from meat or byproducts from game animals--rabbit, hare, etc.--are prohibited.

(f) U.S. Customs' Approval

MPI will not consider any shipment for import inspection until U.S. Customs has officially assigned an entry identification number. Shipments identified with U.S. Customs "Warehouse Entry" numbers will not be given import inspection while in this category.

27.2 CERTIFICATION**(a) Regular Certificate**

To identify any product or shipment as having been certified by foreign officials before export to the United States, an official health certificate from the country of origin must accompany all shipments of products other than those exempted as determined by the Administrator. Such certificate must be (1) as required by regulations (327; PR-Subpart T), (2) identified as the original, and (3) signed by an official of exporting country.

(b) Additional Certification; Examples

According to country of origin, type of product, method of preparation, or other special circumstances, certain shipments may require additional certification. Such certifications should appear on the regular certificate (original).

(1) Pork. Product prepared to be eaten without cooking and containing pork muscle tissue must have trichinae certification as required by regulations (327.4(b)). Such certification is not required for canned product since it is heated to a temperature that destroys trichinae.

(2) Spring lamb. A statement is required for "New Zealand genuine spring lamb" carcasses and/or product indicating that they are from new crop lambs slaughtered in New Zealand from October 23 through (following) May 31.

(3) Shankless lamb. Lambs without attached foreshanks require a state-

ment indicating the product is from ovine animals less than 1 year old, and foreshanks are broken at distal epiphyseal cartilage of metacarpal bone.

(4) Residues. Residue certification must be included for specific plants required to sample product before shipment.

(c) Lot Division; Certificate Photostats

Occasionally, product covered by one certificate may be divided into several lots, and scheduled to be unloaded at various ports or shipped to different destinations for inspection. In such cases, import inspection supervisor receiving the original certificate will (1) require the importer to furnish enough photostats to cover each portion shipped to different locations; and (2) authenticate each copy by dating, signing, including individual destination circuit, and amount of product.

(d) Variation from Certified Amount

When a certified lot or shipment contains less than the amount noted on the certificate, the importer will thoroughly check the area and other shipments for the missing portion. If missing amount is not found or available, he must write and sign a statement on the MP Form 410 indicating actual shortage and reason. This variation is not allowed for sorted out, damaged, or refused entry product.

When a certified lot or shipment contains more than the amount noted on the certificate, the inspector will refer to Table 27-A. If the overage does not exceed the allowance, it may remain in the lot or shipment; if it exceeds the allowance, the entire amount over the one certified must be removed and segregated. Such overage is not considered eligible for import inspection until proper foreign certification is produced. In any of

these above instances, the inspector will note the variations on copy 3 of MP Form 410 before returning it to the U.S. Customs official.

Table 27-A - Overage Allowance
Amount (Units)

Certified	Allowed
50 - under	0
51 - 100	1
101 - 200	2
201 - 400	4
401 - 600	5
601 - 1,200	6
1,201 - 2,000	7
2,001 - 5,000	8
5,001 - 10,000	10
10,001 - Over	15

27.3 APPLICATION: MP FORM 410

(a) Local MPI Office

Importers shall prepare MP Form 410 in advance of product arrival for each entry number and present it to the MPI office in the circuit where product is to be inspected.

If a corrected MP 410 is required, conspicuously mark "Corrected Report" along the top. See also form and Chart 20.1.

(b) Area Office

If import inspection cannot be done within a circuit for lack of acceptable facilities or inspection manpower, importers shall submit an application to the area office. This office will advise where product is to be presented for most expedient inspection.

(c) U.S. Customs

Whenever products arrive at U.S. port or point of entry where MPI personnel are not assigned, importers may submit application to U.S. Customs officials, who will institute procedures for shipping product to destination locations where inspection facilities and personnel are available.

(d) Shipment Approval

Shipment to any initial destination shall not be made without prior confirmation that inspection facilities and personnel are adequate for inspection.

(e) Horsemeat

Application for horsemeat shipment shall identify the ultimate consignee's name and address. Brokers, intermediate agents, or warehouses are not usually considered ultimate consignees.

(f) Accurate Information

The inspector shall check all information on the application to assure its accuracy, and shall return to the applicant any application with incorrect or unsatisfactory information.

The inspector must not inspect any lot not accompanied by MP Form 410.

27.4 FACILITIES, EQUIPMENT

Adequate facilities and equipment are necessary for proper and efficient inspection, and to prevent product mishandling and contamination.

(a) Importer's Responsibility

Importers are responsible for:

1. Presenting product for import inspection at facilities approved by MPI.
2. Sanitation and maintenance of such facilities.
3. Adequate help to aid the inspector with sampling presentation and product marking.

(b) Location

Official inspection facilities may be located in portside sheds, warehouses, or other approved areas.

An importer, requesting inspection where MPI personnel are not assigned, shall reimburse MPI, if such request is granted, for any overtime the inspector incurs. Base time, travel expenses, or subsistence are not included.

27.5 MARKING, LABELING**(a) Approval**

Shipping container marks--including those for bulk-packed, boneless meats--must be approved by area supervisor at location where products are presented for inspection.

Labels for immediate containers, including artificial casings, bags, or printed wrappers, must be approved by PLS. Importers must submit enough copies of each requested approval to satisfy all locations where they intend to offer the product for inspection.

(b) Product Designation

Designations such as "bull beef," "cow beef," "forequarter beef," "hind-quarter beef," etc., are not permitted as markings. Proper designation is "boneless beef" followed by country's name.

Exception! Cheek meat shall follow the proper designation such as "boneless beef-cheek meat" since it is a restricted material of certain products.

Individual cuts may be identified on cartons by specific accepted names, such as "inside rounds," "outside

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

MARCH 1978

CHANGE: 78-2/3

MAINTENANCE INSTRUCTIONS

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NOTE: The regulation changes in this month's issuance include those for both February and March.

§ 317.13 Storage and distribution of labels and containers bearing official marks.

Labels, wrappers, and containers bearing any official marks, with or without the establishment number, may be transported from one official establishment to any other official establishment provided such shipments are made with the prior authorization of the inspector in charge at point of origin, who will notify the inspector in charge at destination concerning the date of shipment, quantity, and type of labeling material involved. No such material shall be used at the establishment to which it is shipped unless such use conforms with the requirements of this subchapter.

§ 317.14 Reporting of obsolete labels.

Once a year, or oftener if necessary, the operator of each official establishment shall submit to the Administrator in quadruplicate, a list of approved labels no longer used or a list of the documents issued by the Administrator approving the labels involved. The approved labels shall be identified by the approval number, the date of approval, and the name of the product, or other designation showing the class of labeling material.

§ 317.15 [Reserved]

§ 317.16 Labeling and containers of custom prepared products.

Products that are custom prepared under § 303.1(a)(2) of this subchapter must be packaged immediately after preparation and must be labeled (in lieu of information otherwise required by this Part 317) with the words "Not for Sale" in lettering not less than three-eighthinch in height. Such exempted custom prepared products or their containers may bear additional labeling provided such labeling is not false or misleading.

§ 317.17 Interpretation and statement of labeling policy for cured products.

With respect to sections 1(n), (7), (9), and (12) of the Act and § 317.2, any substance mixed with another substance to cure a product must be identified in the ingredients statement on the label of such product. For example, curing mixtures composed of such ingredients as water, salt, sugar, sodium phosphate, sodium nitrate, and sodium nitrite or other permitted substances which are added to any product, must be identified on the label of the product by listing each such ingredient in accordance with the provisions of § 317.2.

§ 317.18 [Reserved]

§ 317.19 Jar closures requirements.

Vacuum packed containers sealed with quick-twist, screw-on, or snap-on lids (or closures) shall not have an annular space between the inner edge of the lid's rim (lip or skirt) and the container itself or shall have such space sealed in a manner that will make it inaccessible to filth and insects.

* * * * *

PART 318-ENTRY INTO OFFICIAL ESTABLISHMENTS: REINSPECTION
AND PREPARATION OF PRODUCTS

AUTHORITY: The provisions of this Part 318 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 318.1 Products and other articles entering official establishments.

(a) Except as otherwise provided in paragraphs (g) and (h) of this section or § 318.12, no product shall be brought into an official establishment unless it has been prepared only in an official establishment and previously inspected and passed by a Program employee, and is identified by an official inspection legend as so inspected and passed. Notwithstanding the foregoing provisions of this subparagraph, product imported in accordance with Part 327 of this subchapter and not prepared in the United States outside an official establishment, may enter any official establishment subject in other respects to the same restrictions as apply to domestic product. Products received in an official establishment during the Program employee absence shall be identified and maintained in a manner acceptable to such employee. Product entering any official establishment shall not be used or prepared thereat until it has been reinspected in accordance with § 318.2. Any product originally prepared at any official establishment may not be returned into any part of such establishment, except the receiving area approved under § 318.3, until it has been reinspected by the inspector.

(b) No slaughtered poultry or poultry product shall be brought into an official establishment unless it has been (1) previously inspected and passed and is identified as such in accordance with the requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the regulations thereunder, and has not been prepared other than in an establishment inspected under said Act, or (2) has been inspected and passed and is identified as such in accordance with the requirements of a State law.

(c) Every article for use as an ingredient in the preparation of meat food products, when entering any official establishment and at all times while it is in such establishment, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by this part or Part 317 of this subchapter, and a list of ingredients in the article if composed of two or more ingredients: Provided, That in the case of articles received in tank car lots, only one such label shall be used to identify each lot. In addition, the label must show the name and address of the shipper.

(d) Containers of preparations which enter any official establishment for use in cooling or retort water, in hog scalding water, or in denuding of tripe shall at all times while they are in such establishment bear labels showing the chemical names of the chemicals in such preparations. In the case of any preparation containing any chemicals which are specifically limited by § 318.7(c)(4) as to amount permitted to be used, the labels on the containers shall also show the percentage of each such chemical in the preparation.

(e) Dyes, chemicals, or other substances the use of which is restricted to certain products may be brought into or kept in an official establishment

involved. Approved labeling and containers may be moved without restriction under this part between official establishments operated by the same person if such labeling and containers are approved for use at all such establishments. No such material shall be used at the establishment to which it is shipped unless such use conforms with the requirements of this subpart.

§ 381.139 Removal of official identifications.

(a) Every person who receives any poultry product in containers which bear any official inspection legend shall remove or deface such legend or destroy the containers upon removal of such articles from the containers.

(b) No person shall alter, detach, deface, or destroy any official identifications prescribed in Subpart M that were applied pursuant to the regulations, unless he is authorized to do so by an inspector or this section; and no person shall fail to use any such official identification when required by this part.

§ 381.140 Relabeling poultry products.

When it is claimed by the operator of an official establishment that some of its labeled poultry product, which has been transported to a location other than an official establishment, is in need of relabeling because the labeling has become mutilated or damaged, or for some other reason needs relabeling, the requests for relabeling the poultry product shall be sent to the Administrator and accompanied with a statement of the reasons therefor and the quantity of labeling required. Labeling material intended for relabeling inspected and passed product shall not be transported from an official establishment until permission has been received from the Administrator. The relabeling of inspected and passed product with official labels shall be done under the supervision of an inspector pursuant to the regulations in Part 362 of this chapter. The establishment shall reimburse the Inspection Service for any cost involved in supervising the relabeling of such product as provided in said regulations.

§ 381.141 Reporting of obsolete labels.

Once a year, or oftener if required by the Administrator, each official establishment shall submit to the Administrator, in quadruplicate, a list of approved labeling and other devices no longer used or a list of the documents issued by the Administrator approving the labeling or devices involved. The approved articles shall be identified by the approval number, the date of approval, and the name of the poultry product or other designation showing the class of labeling material.

§ 381.143 Jar closures requirements.

Vacuum packed containers sealed with quick-twist, screw-on, or snap-on lids (or closures) shall not have an annular space between the inner edge of the lid's rim (lip or skirt) and the container itself or shall have such space sealed in a manner that will make it inaccessible to filth and insects.

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Subpart O-Entry of Articles Into Official Establishments;
Processing Inspection and Other Reinspections;
Processing Requirements

§ 381.145 Poultry products and other articles entering or at official establishments; examination and other requirements.

(a) No poultry product (including poultry broth for use in any poultry product in any official establishment) may be brought into any official establishment unless it has been processed in the United States only in an official establishment or imported from a foreign country listed in § 381.196(b), and inspected and passed, in accordance with the regulations; and unless the container of such product is marked so as to identify the product as so inspected and passed, in accordance with § 381.115 or § 381.205, except that poultry products inspected and passed and identified as such under the laws of an "at least equal" State or territory listed in § 381.187 may be brought into any official establishment solely for storage and distribution therefrom without repackaging, relabeling, or processing in such establishment. No carcass, part thereof, meat or meat food product of cattle, sheep, swine, goats, or equines may be brought into an official establishment unless it has been prepared in the United States only in an official meat packing establishment, or imported, and inspected and passed, in accordance with the Federal Meat Inspection Act, and the regulations under such Act (Subchapter A of this chapter) and is properly marked as so inspected and passed; or has been inspected and passed and is identified as such in accordance with the requirements of the law and regulations of a State not designated in § 331.2 of this chapter; or is present in the official establishment by reason of an exemption allowed in the Federal Meat Inspection Act and the regulations under such Act (Subchapter A of this chapter) or the law and regulations of a State not so designated. However, such exempted articles may enter only under conditions approved by the Administrator in specific cases, including but not limited to, complete separation of inspected poultry products and processing and other operations with respect thereto from the exempted articles and operations with respect thereto, complete cleanup of facilities and equipment between processing of inspected poultry products and the exempted articles and no commingling of inspected and exempted articles in receiving, holding or storage areas.

(b) All poultry products and all carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, or equines which enter any official establishment shall be identified by the operator of the official establishment at the time of receipt at the official establishment. All poultry products, and all carcasses, parts thereof, meat and meat food products of such animals, which are processed or otherwise handled at any official establishment shall be subject to examination by an inspector at the official establishment in such manner and at such times as may be deemed necessary by the inspector in charge to assure compliance with the regulations. Upon such examination, if any such article or portion thereof is found to be adulterated, such article or portion shall, in the case of poultry products, be condemned and disposed of as prescribed in § 381.95, unless by reprocessing they may be made not adulterated, and shall, in the case of such other articles be disposed of according to applicable law.

(c) Such examination may be accomplished through use of statistically sound sampling plans that assure a high level of confidence. The inspector in

all the requirements of the Act and the regulations as applied to official establishments in the United States; or that reliance cannot be placed upon certificates required under this subpart from authorities of such foreign country; or that, for lack of current information concerning the system of poultry inspection being maintained by such foreign country, such foreign country should be required to reestablish its eligibility for listing.

(b) It has been determined that poultry products from the following countries, covered by foreign poultry inspection certificates of the country of origin as required by § 381.197, are eligible under the regulations in this subpart for importation into the United States, after inspection and marking as required by the applicable provisions of this subpart:

Canada.
France.

Hong Kong.
Israel.

*

§ 381.197 Imported products; foreign inspection certificates required.

(a) Except as provided in §§ 381.207 and 381.209, each consignment containing any slaughtered poultry or other poultry product consigned to the United States from a foreign country shall be accompanied with a foreign inspection certificate substantially in the form illustrated in paragraph (b) of this section.

(b) The form of foreign poultry product inspection certificate shall be as follows:

Foreign Poultry Product Inspection Certificate

Place.....
(City) (Country)
Date.....

I hereby certify that the poultry products herein described were derived from poultry which received ante-mortem and post-mortem inspections at the time of slaughter; and that such poultry products are sound, healthful, wholesome, clean and otherwise fit for human food, and are not adulterated and have not been treated with and do not contain any dye, chemical, preservative, or ingredient not permitted by the regulations governing the inspection of poultry and poultry products of the U.S. Department of Agriculture, filed with me, and that said poultry products have been handled only in a sanitary manner in this country; and are otherwise in compliance with requirements at least equal to those in the Poultry Products Inspection Act and said regulations.

¹ Listing of any country in this section does not relieve the poultry products of such country from applicable requirements under other Federal laws.

Kind of Product

Number of pieces or packages	Weight
Identification marks on containers	
Consignor	
Address	
Consignee	
Destination	
Shipping marks	
(Signature)	(Name of official of national foreign government authorized to issue inspection certificates for poultry products exported to the United States)
(Official title)	

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